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L24: Entry 20 of 27

File: JPAB

Feb 23, 1999

PUB-NO: JP411046684A
DOCUMENT-IDENTIFIER: JP 11046684 A
TITLE: LACTOBACILLARY BEVERAGE USING FLAMMULINA VELUTIPES

PUBN-DATE: February 23, 1999

INVENTOR-INFORMATION:

NAME	COUNTRY
NAKADA, JIRO	

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NAKADA SANGYO KK	

APPL-NO: JP09211536
APPL-DATE: August 6, 1997

INT-CL (IPC): A23 C 9/133; A23 L 2/52; A23 L 2/38

ABSTRACT:

PROBLEM TO BE SOLVED: To obtain a lactobacillary beverage rich in nutrition, having good drinking taste and carcinostatic action and useful for health, etc., by adding lactic acid bacterium to a mixture of fine-grained material of Flammulina velutipes with milk, etc., and fermenting the mixture.

SOLUTION: This lactobacillary beverage is obtained by adding lactobacillus such as kefir bacterium to a mixture of fine-grained material of Flammulina velutipes, preferably in an amount of 50-200 g (per liter water), more preferably 100-150 g with milk such as powdered mi and sweetener such as sucrose or lactose and fermenting the mixture, e.g. for 12 hr.

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L13: Entry 23 of 30

File: DWPI

Feb 23, 1999

DERWENT-ACC-NO: 1999-208032

DERWENT-WEEK: 199918

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TITLE: Fermented enoki mushroom drink - is obtained by fermenting mixture of milk, sweetener and enoki mushroom using lactic acid bacteria

PATENT-ASSIGNEE:

ASSIGNEE

CODE

NAKATA SANGYO KK

NAKAN

PRIORITY-DATA: 1997JP-0211536 (August 6, 1997)

Search Selected

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PATENT-FAMILY:

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ABSTRACTED-PUB-NO: JP 11046684A

BASIC-ABSTRACT:

NOVELTY - A mixture of enoki mushroom, milk and sweetener is fermented using lactic acid bacteria.

USE - Provides nutritive drink with high fiber content. The drink suppresses cancer and also has other pharmacological effects.

ADVANTAGE - Provides nutritive drink with high fiber content. The drink suppresses cancer and also has other pharmacological effects. (RA)

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: FERMENTATION MUSHROOM DRINK OBTAIN FERMENTATION MIXTURE MILK SWEET MUSHROOM LACT ACID BACTERIA

DERWENT-CLASS: D13

CPI-CODES: D03-F03; D03-H01T2;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1999-060855

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1. This document has been translated by computer. So the translation may not reflect the original precisely.
2. **** shows the word which can not be translated.
3. In the drawings, any words are not translated.

DETAILED DESCRIPTION

[Detailed Description of the Invention]

[0001]

[The technical field to which invention belongs] It is supposed that an anticarcinogenic effect and other pharmacological actions occur, also from on a nutrition, including a potassium etc. mostly, it obtains, and it goes aw and this invention relates to the lactic acid bacteria beverage using a mushroom which consists of a fiber.

[0002]

[Description of the Prior Art] The attempt which obtains, goes away and processes a mushroom into a drink is made conventionally. as the method of obtaining, going away and processing a mushroom into a drink -- the time of the condition of a mycelium -- extracting -- the extract -- a lactic acid bacteria beverage -- in process or the method (for example, JP,51-57858,A) of adding to the product after manufacturing process termination or the method (for example JP,62-122554,A) of obtaining, and going away and adding a mushroom and its active principle to the inside of the manufacturing process of a milk beverage, or a product milk beverage which carried out grinding to colloidal particle size, and a mushroom -- it extracted, after boiling a kind. There is the method (for example, JP,4-30745,A) of mixing an extract in cow's milk etc. Moreover, although this invention is not the target drink, all fat soybean milk and skim milk powder are added to the extract which extracted and obtained the Japanese-**(ed) mycelium, and the example which lactic acid bacteria are made to act and is used as compound yogurt food is proposed (for example, JP,8-51927,A).

[0003]

[Problem(s) to be Solved by the Invention] It is said that the nutrient of many which are fruit bodies which obtains, goes away and is not in a mycelium is contained in a mushroom compared with a mycelium. The content of the various nutrition components which obtain and go away to a table 1 and are contained in a mushroom is shown. Protein, sugar, fiber, a potassium, phosphorus, other vitamins B1, B-2, etc. are contained in abundance. there are many nutrients compared with a mycelium -- this useful thing for which it obtains, and it goes away and a mushroom is used as a fermented lactic-drink with smooth abundant nutrients was examined. Moreover, although the defective which is acquired, and it goes away and cannot be shipped as a product in the production site of a mushroom might arise, the deployment of this defective was also considered to coincidence.

[0004]

[A table 1]

水	分 (g)	89.7
蛋白質	(g)	2.7
脂肪	(g)	0.5
糖質	(g)	5.4
繊維	(g)	0.9
炭分	(g)	0.8
カルシウム	(mg)	1
磷	(mg)	80
鉄	(mg)	0.9
ナトリウム	(mg)	4
カリウム	(mg)	360
ビタミンB1	(mg)	0.31
ビタミンB2	(mg)	0.22
ナイアシン	(mg)	8.1

(100g中)

[0005]

[Means for Solving the Problem] This invention is obtained, goes away, and it obtains and it is [it goes away and] a lactic acid bacteria beverage using a mushroom which lactic acid bacteria are added [lactic acid bacteria beverage] and makes them come to ferment to a detailed object of a mushroom, and mixture of milk and sweeteners. It obtains, it goes away, and a detailed object of a mushroom is obtained, it goes away, and over a throat makes a mushroom detailed to a good degree under existence of water with the equipment of a mixer and others. It obtains, and it goes away and the ranges of 50-200g per 1l. of water of an addition of a mushroom are 100-150g preferably. When fewer than 50g, there is no drink value, if [than 200g] more, it will obtain and go away, and aftertaste and an odor of a mushroom remain and are not desirable. An ease of preparation, a price, good flavor, etc. can be taken into consideration and used for milk out of a thing in which lactic acid fermentation by lactic acid bacteria, such as milk powder, fresh milk, and whipped cream, is possible. As sweeteners, the amount of low-calorie-content sweet taste which is beginning to be used recently can be used besides sweeteners generally used, such as sucrose, a lactose, a maltose, grape sugar, and honey.

[0006]

[Embodiment of the Invention] Based on an example, this invention is explained below. As examples 1-6 were shown in a table 2, it obtained and went away, 1000 cc of water was added to Mushrooms 50-200g, and it rotated for 30 seconds in the mixer, and considered as the detailed condition. this liquid -- filtration (a total of 2 times of filtration after filtration by one gauze layer, and by the gauze duplex) -- carrying out -- obtaining -- going away -- a mushroom detailed object content liquid was created. After applying milk and the amount of sweet taste to this liquid and agitating in it, it heated in it and it was boiled twice. Perfume is added to this, and subsequently, carry out inoculation of the bacillus (lactic acid bacteria, commercial item), and it was made to ferment for 12 hours, just before solidifying, it moved to the refrigerator, and fermentation was stopped. It obtained and went away as an example of a comparison coincidence, and the addition of a mushroom followed the less than 50g thing and the thing to which 200g is exceeded

[0007] When it obtained, and it went away and the lactic acid bacteria beverage using a mushroom obtained in the example was sampled, as shown in a table 2, it was delicious, and was smooth and it became clear that it is what is rich in a nutritive value.

[0008] In what obtains and goes away and addition of a mushroom is not filled [1.] in 50g /, what is shown in the example of a comparison is light-seasoned, and is what also has a low nutritive value. Moreover, if 200g is surpassed over a throat will worsen and a smell will remain in opening. Those results are shown in a table 2.

[0009]

[A table 2]

		実 施 例						比 較 例					
		1	2	3	4	5	6	1	2	3	4	5	6
えのき茸 (g/1000cc水)		50	65	85	100	170	200		20	40	340	340	330
乳類	全 乳 粉 乳 (g)				30	51	55	30			60	68	60
	脱 脂 粉 乳 (g)			60					30				
	牛 乳 (cc)		500										
	生 ク リ ー ム (cc)	100			100			100	100				
甘味料	蔗 糖 (g)				30	34	40	30	30			85	100
	乳 糖 (g)	30											
	果 糖 (g)		30										
	乳 果 オリゴ糖 (g)				30	34	30	30	30		68		
香料	バニラエッセンス (cc)		1	1		1	1.2				1.7	1	1
	レモンエッセンス (cc)	1			1.2			1.2	1.2				
乳酸菌 (ケフィア菌) (g)		1	1	1	1	1.7	1	1	1		1.7	1.7	0.85
評 価		美味	美味	美味	特に美味	美味	美味		薄味	薄味	口に残る	口に残る	飲み口が悪い

[0010]

[Effect of the Invention] It would obtain by this invention, and will go away, and the new lactic acid bacteria beverage using a mushroom can be offered. moreover -- obtaining -- going away -- a mushroom -- the path will be paved for a

deployment of the defective which cannot be shipped to a commercial scene as a product.

[Translation done.]